INFORMATION LETTER

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QMC Requirements for Four Canned Foods

Tentative requirements for four canned food products to be procured from the 1956 pack to meet the needs of the armed forces were announced September 18 by the Department of Defense.

Procurement will be effected by the various Market Center offices of the Army Quartermaster Market Center System, with headquarters at 226 W. Jackson Blvd., Chicago 9, Ill.

Prepared by the Army QMC, the following estimated requirements, subject to modification, are listed to aid

(Please turn to page 307)

FDA Acts To Develop Education and Information Program Aimed at Obtaining Industry Cooperation in Enforcement

The Food and Drug Administration has moved to develop an educational and information program designed to build better understanding of the objectives and requirements of the food and drug laws.

This is indicated in an announcement by the FDA that G. Cullen Thomas of Minneapolis has been appointed a special consultant. Mr. Thomas has retired after 26 years as a vice president of General Mills, Inc. He served as chairman of the Citizens Advisory Committee which studied and reported on the activities of the FDA (see INFORMATION LETTER of July 9, 1955, page 251).

One of the Citizens Advisory Committee's over-all recommendations was for an enlarged and improved educational and information program. The Committee's report said:

"Educational programs for industry would serve to keep it better informed of FDA principles. This should include much broader dissemination of FDA policies and standards through food associations, journals, press releases, trade correspondence, letters of warning, etc., before the principles are first made known through a legal proceeding."

The Committee report called special attention to this recommendation. It also said:

"The purpose of the educational program should be to develop a better understanding of the objectives and requirements of the food and drug laws through a dissemination of better and more positive information to industry, certain professions, and the public. An informed public will be a better-protected one and will make FDA dollars go further.

"A beginning in this direction should be made by developing an educational and informational program located in the immediate office of the Commissioner of the Food and Drug Administration. This new organizational unit should be under the direction of a capable person who has had successful experience in interpretation and information activities, and who may have to be selected from outside the present organization."

In a statement regarding Mr. Thomas' appointment, Commissioner George P. Larrick said:

"We are glad to secure the services of a man who has such a broad knowledge of our organization and of the law which it administers. His advice will be sought on a wide variety of questions and problems, but we believe he will be especially helpful to us in the area of industry cooperation and education. We wish to further develop this phase of our work in a way which will enlist the help of the great majority of business men who want our food and drug laws to be truly effective."

(Please turn to page 308)

Preliminary USDA Analysis Indicates Dominance of Family Farm

A preliminary analysis of information from the 1954 Census of Agriculture indicates that family farms continue to be the dominant type of operation, according to the USDA.

The proportion of family farms to the total number of farms in the United States has held steady in recent years. There has been no change in the proportion of the total number of farms operated by families in the last 15 years.

The USDA pointed out also that family farms in the United States in 1954 produced about the same share—roughly two-thirds—of the total agricultural output as in 1940. They control approximately the same proportion of the total acreage in farms as in 1940.

In 1954, family-operated farms comprised about 97 percent of all farms in the U. S. "Large-scale" farms represented only about 3 percent of the total.

Also, family farms controlled about three-fourths of all land in farms in the United States, both in 1954 and 1940.

The percentage of farmers who are full or part owners of the farms they operate stood at slightly more than 75 percent in 1954, an increase of 2 points over 1949. This is an all-time record high.

Farm tenancy is reported at an all-time record low.

A comparison of the number of family workers (farmers and members of their families) and hired workers in agriculture for the last 15 years also indicates the increasing strength of family-type farming in the United States, USDA said. Because of mechanization, new crops and chemicals, and other improvements in production, the number of all workers in agriculture declined from 1940 to 1954. Numbers of hired workers, however, declined more rapidly. In 1954 there were 28 percent fewer hired workers in American agriculture than in 1940. Increasing mechanization allows family farms to operate with less hired labor than in previous years.

Farms have increased in size from an average of 174 acres in 1940 to 242 acres in 1954, an increase of 68 acres per farm. Even so the farms continue to be family operated, the USDA said.

Each year over one million acres of farm land are taken over by expanding cities, industries, roads, high-

(Please turn to page 306)

Dominance of Family Farm

(Concluded from page 305)

ways, airports and other nonfarm uses. This, plus the growing size of farms, has reduced the number of farms.

"Authorities generally agree that the family farm will continue to dominate American agriculture," the USDA said. "The family farm is not only being preserved but strengthened. These Census figures confirm other information we have that point to the solid foundation of family farming in the nation.

"The most recent figures reported by the Department show farmers' assets at a new high—$170 billion as of Jan. 1, 1956. This marks a $3.5 billion increase over the previous year. Assets increased three times as fast as debts.

"Farmers as a whole continue to maintain their solid record of only about $1 of debt to $9 worth of money and property they own. About 7 out of 10 farmers have no mortgage debt. Farm foreclosures are near record low."

Various programs of the USDA are designed to strengthen further family farming in American agriculture. Increased research, new authority for credit, more extension assistance to small farmers, increased budgets for conservation work, and the Soil Bank, are examples. The new Rural Development Program is to help especially the small farmers.

"Recent Census data and other economic indicators prove the real strength of family farms. New public programs will help all family farmers to maintain their position in American agriculture," according to USDA.

1956 Pack of Canned Peas

At 33,093,977 actual cases, the 1956 pack of canned green peas was 6 percent larger than the 1955 pack of 31,222,312 cases and only slightly larger than the average pack of the last five years.

It is significant to note that the pack of early Junes was 17 percent smaller than last year, whereas the pack of sweets was only 13 percent larger, and virtually all of this increase in sweet peas was of the Fancy grade.

1956 Pack of Peas by Quality

Grade	1955	1956	1955 Percent of total pack	1956 Percent of total pack
	(thousands of cases)			
Fancy	17,333	19,277	56	58
Ex-Std.	9,148	9,202	29	28
Std.	4,741	4,615	15	14

1956 Pack of Peas by Can Size

Can Size	1955	1956	1955 Percent of total pack	1956 Percent of total pack
	(thousands of cases)			
24/303	23,219	23,668	74	72
48/8Z	4,497	5,200	14	16
6/10	3,138	3,696	10	11
48/1P	287	436	1	1
Misc.	81	94	(a)	(a)

(a) Less than 1 percent.

Pack of Green Peas, in Cases, All Sizes, 1955 and 1956

	1955 Early June	1955 Sweets	1956 Early June	1956 Sweets
	(actual cases)		(actual cases)	
Northeast:				
New York and Maine	.....	906,529	.....	497,264
Middle Atlantic:				
Maryland	504,527	770,565	364,780	739,430
Pennsylvania	236,268	496,918	202,020	457,987
Other states	149,580	37,833	147,844	85,443
Midwest:				
Ohio	108,342	(a)	56,150	(a)
Indiana	328,761	.....	283,082	.....
Illinois	562,916	3,532,675	503,830	2,595,729
Michigan	(a)	235,231	.....	240,665
Wisconsin	3,852,026	8,941,304	2,875,232	8,919,113
Minnesota	919,558	3,344,947	829,376	2,926,546
Other states	350,740	301,216	217,208	116,713
West:				
Montana and Wyoming	.....	226,875	.....	301,067
Idaho and Utah	(a)	1,189,495	(a)	1,246,325
Washington and Oregon	(a)	3,502,571	(a)	8,465,935
Other states	192,269	381,176	531,071	491,167
U. S. Total	7,234,977	23,067,335	6,010,593	27,083,384

(a) Included in other states.

1956 Pack of Apricots

The 1956 pack of canned apricots totaled 5,085,303 actual cases as compared with the 1955 pack of 7,189,206 cases, according to a report by the N.C.A. Division of Statistics.

On the basis of standard cases of 24/2½, the 1956 pack amounted to 4,151,000 cases as compared with the 1955 pack of 5,919,000 cases.

State	1955	1956
	(actual cases)	
Utah	97,005	12,317
Washington and Oregon	60,814	29,685
California	7,031,387	5,043,301
U. S. Total	7,189,206	5,085,303

1956 Pack of Sweet Cherries

The 1956 pack of canned sweet cherries totaled 1,055,966 actual cases as compared with the 1955 pack of 2,045,439 cases, according to a report by the N.C.A. Division of Statistics.

On the basis of standard cases of 24/2½, the 1956 pack amounted to 698,000 cases as compared with the 1955 pack of 1,377,000 cases.

State	1955	1956
	(actual cases)	
Michigan	182,916	72,270
Washington and Oregon	1,068,675	299,888
California	763,682	678,285
Other states	30,166	5,523
U. S. Total	2,045,439	1,055,966

N.C.A. on Quality Control

The N.C.A. Western Research Laboratory cooperated in the presentation of the third annual Bay Area Quality Control Conference at Stanford University on September 14. About 200 persons attended the one-day meeting, which was principally sponsored by the Bay Area section of the American Society for Quality Control and by the department of industrial engineering of Stanford University.

One of the reports of interest to canners was on inventory control of canned pineapple, presented by Alan R. Eagle of the Stanford Research Institute. Other speakers discussed the Department of Defense quality control program, the history of quality control techniques, advances in sampling procedures, and the organization of the quality control function.

Norman Olson represented the N.C.A. and presided at one of the conference sessions.

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of August has been reported by the Agricultural Marketing Service of USDA at 119,538 thousand pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION AUGUST, 1956

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	10,159	8,808	18,968
Canned hams	10,766	735	11,501
Beef hash	267	5,857	6,124
Chili con carne	455	10,410	10,865
Vienna sausage	215	4,555	4,770
Frankfurters and wieners in brine	1	51	53
Deviled ham	.....	801	801
Other potted and deviled meat products	.....	1,992	1,992
Tamales	100	2,485	2,585
Sliced, dried beef	19	277	295
Chopped beef	6	1,502	1,508
Meat stew	62	6,332	6,394
Spaghetti meat products	171	7,049	7,220
Tongue (not pickled)	33	102	135
Vinegar pickled products	850	1,344	2,194
Sausage	3	500	503
Hamburger	202	2,210	2,473
Soups	629	13,059	13,688
Sausage in oil	564	302	865
Tripe	.....	207	207
Brains	1	115	116
Loins and picnics	1,943	96	2,038
All other products 20% or more meat	231	4,531	4,762
All other products less than 20% meat (except soup)	640	15,594	16,234
Total all products	27,379	88,913	116,291

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities packed for defense agencies, was 119,538 thousand pounds.

Value of Farm Products Sold

Total value of products sold from United States farms in 1954 was $24.6 billion, according to the 1954 Census of Agriculture figures released recently by the Bureau of the Census, U. S. Department of Commerce. This total value is about 12 percent higher than the comparable total for 1949, $22.1 billion.

The leading 100 counties accounted for $4.9 billion or 20 percent of the total 1954 value, compared with $3.8 billion or 17.4 percent of the 1949 value.

California had the top four counties in terms of the value of all farm products sold, and had 24 counties in the first 100 counties. The top 100 counties in value of farm products sold in 1954 were distributed by states as follows: California 24; Illinois and Iowa 13 each; Texas 7; Florida 5; Washington 4; Arizona, Arkansas, Nebraska, North Carolina, Oregon, and Pennsylvania 3 each; Idaho, Minnesota, New Jersey, and Wisconsin 2 each; and Colorado, Connecticut, Delaware, Maine, Mississippi, Missouri, New York, and Virginia 1 each.

Ebony Magazine

"Old faithful canned meat makes novel, tasty dishes," says the subtitle of the article "Corned Beef" in the September *Ebony* magazine.

Freda DeKnight, home service editor and author of the article, introduces the six recipes with, "One of the most versatile of all canned foods is corned beef hash. It can be used in many dishes in many ways, with either plain or fancy touches. Whether it is a hashburger for the school crowd or a hearty dinner dish for dad, a can of corned beef hash will fill the triple need for nutrition, speed and taste. Omelets, pot pies, chili dishes, stuffed peppers, meat loaves are just a few of the dishes that can be made from corned beef hash."

One of the recipes is featured as a favorite of the Broadway singer, Olga James. Along with corned beef hash, other canned foods used in the recipes are catsup, chili sauce, green peas, peaches, and pineapple. Each of the dishes is pictured in black and white photographs.

QMC Requirements

(Concluded from page 305)

industry in planning 1956 production.

In addition to the official announcement listing estimated requirements in pounds, the requirements have been converted to cases, using conversion factors in *Army Supply Bulletin SB 10-485:*

Item	Grade	Type and/or Style	Can Size	Quantity (pounds)	Quantity (cases)
Applesauce	A (Fancy)	.....	24/303	1,535,000	63,958
			6/10	4,180,000	103,210
Figs	B (Choice)	Type I (Kadota)	24/2½	447,000	9,033
			6/10	1,426,000	33,952
Chili sauce	A (Fancy) or C (Standard)	.....	12/12-oz.	1,950,000	216,667
Sweet potatoes	A (Fancy)	Type b vacuum pack (without packing media) Style I (whole) or Style II (whole and pieces)	24/3 vacuum can	8,805,430	329,460
		Type a (in a liquid packing medium) Style I (whole), II (whole and pieces), or III (pieces)	24/2½	12,065,145	277,296

Woman's Home Companion

Food editor Sylvia Schur and her staff entitle their section of the October *Woman's Home Companion* magazine "Harvest Time." The interestingly written and attractively illustrated section includes canning as part of harvest time activities. In the article Mrs. Schur states:

"Harvest is faster now and easier. One bean-picking machine can mow down a field it would take 100 men to pick. Fewer farm people raise more crops—five times as much sweet corn this year as in 1940, twice as many tomatoes as in 1920. Field trucks speed produce to cannery or freezer within the hour; or at night, trains and trucks roar across the land under the harvest moon, with fresh foods for our shopping carts. . . . Once harvest, with all its excitement, was a time of sunup to sundown work in kitchens. We no longer need to hang onions from the rafters, simmer relishes on a hot black stove, bury potatoes and turnips in the cold cellar, string apple slices to dry in the attic. Someone else will sort, wash, peel, core, slice and cook 10 million bushels of apples this year for canned apple sauce alone. For frozen limas, others will shell beans from 20 million bushels of pods. All this creates a new challenge for modern women whose time is saved: to bring this bounty and fulfillment into our homes, in dishes remindful of all the harvests past . . . filling the home in new ways with the aromas of harvest cooking."

One part of the article says, "New sizes, new seasonings in canned vegetables add to the ever-growing variety in our markets. With imaginative flavoring and cooking skill these ready-to-heat vegetables become gourmet offerings."

The following canned foods are used in the recipes and suggestions: tomatoes, corn, carrots, peas, potatoes, mushrooms, mixed vegetables, tomato juice, vegetable juices, tuna, sardines, apples, peaches, pears, plums, cream of mushroom soup, and cream of celery soup.

FDA Enforcement

(Concluded from page 305)

Mr. Thomas received his degree, with a major in chemistry, from Butler University and worked as a chemist for the State of Indiana from 1910 to 1917. Following service in World War I he became production manager of a bakery in Milwaukee and then to the Washburn Crosby Co., which later was merged as a unit of General Mills. He instituted a new concept of quality control and was director of the products control department of General Mills from 1928 to 1953, with the title of vice president since 1930.

Forthcoming Meetings

Sept. 24-25—Texas Canners Association, Annual Meeting, Hilton Hotel, San Antonio

Sept. 25-Oct. 2—American Meat Institute, Golden Anniversary Meeting, Palmer House, Chicago

Oct. 7-10—National Association of Food Chains, Annual Convention, Chicago

Oct. 17-19—National Pickle Packers Association, 43d Annual Meeting, Edgewater Beach Hotel, Chicago

Oct. 24-26—Association of Food Industry Sanitarians, Annual Meeting, Casa Munras Hotel, Monterey, Calif.

Oct. 24-27—Florida Canners Association, Silver Anniversary Convention, Hollywood Beach Hotel, Hollywood

Nov. 1—Illinois Canners Association, Fall Meeting, Bismarck Hotel, Chicago

Nov. 7-8—Wisconsin Canners Association, 52d Annual Convention, Schroeder Hotel, Milwaukee

Nov. 9-10—Iowa-Nebraska Canners Association, Annual Meeting, Fort Des Moines Hotel, Des Moines

Nov. 12-14—Grocery Manufacturers of America, Annual Convention, Waldorf-Astoria Hotel, New York

Nov. 14-16—Indiana Canners Association, Fall Convention, French Lick Sheraton Hotel, French Lick Springs

Nov. 18-19—Pennsylvania Canners Association, 42d Annual Convention, Yorktowne Hotel, York

Nov. 26-27—Ohio Canners Association, Annual Convention, Hotel Carter, Cleveland

Nov. 29-30—Georgia Canners Association, Annual Convention, Dinkler-Plaza Hotel, Atlanta

Nov. 29-30—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Dec. 3-4—Minnesota Canners and Freezers Association, 50th Annual Convention, Hotel Radisson, Minneapolis

Dec. 6-7—Tri-State Packers Association, Annual Convention, Haddon Hall, Atlantic City, N. J.

Dec. 13-14—New York State Canners and Freezers Association, 71st Annual Convention, Hotel Statler, Buffalo

Jan. 8-10—National Frozen Food Convention, Fontainebleau Hotel, Miami Beach, Fla.

Jan. 24-25—Canners League of California, 34th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco

Jan. 27-30—Northwest Canners and Freezers Association, Annual Convention, Multnomah Hotel, Portland, Ore.

Jan. 28-30—Canadian Food Processors Association, 10th Annual Convention, Seigniory Club, Montebello, P. Q.

Jan. 30-31—Minnesota Canners and Freezers Association, 10th Annual Canners and Fieldmen's Short Course, Kahler Hotel, Rochester

Jan. 30-Feb. 1—Pennsylvania Canners Association, 12th Annual Fieldmen's Conference, Pennsylvania State University, University Park

Feb. 12-13—New York State Canners and Freezers Association, Canners School, Agricultural Experiment Station, Geneva

Feb. 16-19—National Canners Association, 50th Annual Convention, together with C.M.&S.A. and N.F.B.A., Chicago

March 14-15—Tri-State Packers Association, Spring Meeting, Philadelphia

March 17-20—National-American Wholesale Grocers Association, 51st Annual Convention, Hotel Sherman, Chicago

March 25-26—Canners League of California, 53d Annual Meeting, Santa Barbara Biltmore, Santa Barbara

May 10-11—Pennsylvania Canners Association, Sales Clinic, Bedford Springs Hotel, Bedford Springs

Canned Baby Food Stocks

Details of the canned baby food supply, stock and shipment situation are reported by the N.C.A. Division of Statistics as follows:

	1955	1956
	(thousands of dozens)	
Canner stocks, Jan. 1	74,083	77,017
Pack, Jan.-Aug.	95,689	94,672
Supply	169,772	171,689
Canner stocks, Sept. 1	64,331	60,697
Canner shipments during Aug.	13,730	14,388
Canner shipments, Jan.-Aug.	105,441	110,992

TABLE OF CONTENTS

PAGE

Association Activities

N.C.A. on quality control 306

Food Regulation

FDA acts to develop education and information program aimed at obtaining industry cooperation in enforcement 305

Procurement

QMC requirements for four canned foods 305

PAGE

Publicity

Ebony magazine 307
Woman's Home Companion 307

Statistics

Preliminary USDA analysis indicates dominance of family farm 305
1956 pack of canned peas 306
1956 pack of apricots 306
1956 pack of sweet cherries 306
Pack of canned meat 307
Value of farm products sold 307
Canned baby food stocks 308